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Patent Family:

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JP 10042801 A	19980217	JP 96220653	A	19960801	A23L-001/035	199817 B	

Priority Applications (No Type Date): JP 96220653 A 19960801

Patent Details:

Patent	Kind	Lan Pg	Filing Notes	Application	Patent
JP 10042801 A		5			

Abstract (Basic): JP 10042801 A

The food consists of a polyglycerine mono fatty acid ester whose content rate is more than 70%. Food grade emulsifier or food grade stabiliser is added to the ester. One ester among fatty acid ester of sorbitan, cane sugar, propylene-glycol and glycerine organic acid is chosen.

ADVANTAGE - Prevents oil layer separation and sedimentation.

Enables to obtain stable quality food.

Dwg. 0/0

Derwent Class: D13

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